



TO START

Celeriac Velouté With truffle oil Allergens: 7, 12	€8.00
Crab and Avocado Roulade Citrus oil Allergens: 1, 2	€11.00
Whiskey Smoked Salmon Cauliflower Puree Pickled Radish Allergens: 3, 7, 9	€10.00
Pressed Chicken Terrine Tomato and Ginger Chutney Apple Puree Allergens: 9	€10.00
Butternut Squash Ravioli Wild Mushroom Brown Butter Sauce Allergens: 6 (Contains Gluten-Wheat), 7	€9.00
Roasted Bone Marrow With Rosemary sea salt Crostini Allergens: 6 (Contains Gluten-Wheat)	€9.00
Chef's Special Using the finest ingredients from our local suppliers daily. Prices may vary.	



MAIN COURSE

****8oz Beef Fillet (€8 Supplement) €29.00**
Smoked Garlic Mash,
Celeriac and Hazelnut Puree
Purple Carrot, Pancetta crumb and Red Wine Jus
Allergens: 5 (Contains Hazelnut) 7, 9, 12

Chicken Supreme €22.00
Broccolini, Oyster Mushroom
Fondant Potato and Tarragon Jus
Allergens: 7

Duck Fillet €23.00
Carrot and Cumin Puree, Duck Spring Roll
Wilted Kale and Burnt Pineapple Salsa
Allergens: 6 (Contains Gluten-Wheat), 7

*****Rack of Lamb (€6 Supplement) €26.00**
Haricot Verts
Pomme Puree and Mint Jus
Allergens: 7

Curried Monkfish €24.00
Red Pepper Risotto
Chorizo Crisp
Allergens: 1, 3, 6 (Contains Gluten-Wheat), 7, 9

Goat Cheese €19.00
Spinach and Mushroom Wellington
Charred Shallot
Allergens: 6 (Contains Gluten-Wheat), 7

***** “Surf n Turf” (€12 Supplement) €38.00**
Roasted Langoustines , Grilled 6oz Veal
Sweet Fondant Potato, Romanesco Broccoli
Madeira Jus
Allergens: 1, 2, 7, 12

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***** Supplement on the Dinner Inclusive.**

*****Please advise your server if you have any Dietary requirements.**

SIDES **€3.95 Each**

Melange of Roasted Vegetables
Allergens: 7

Truffle French Fries
Allergens: 6 (Contains Gluten-Wheat), 7

Creamy Mashed Potato
Allergens: 7

Superfood Salad
Allergens: 13

Garlic Roasted Baby Boils
Allergens: 7

SOMETHING SWEET

Vanilla and Ginger Crème Brulee €8.00
Caramelised Granny Smith apple
Allergens: 7, 11

Traditional Tiramisu €8.00
Allergens: 6 (Contains Gluten-Wheat), 7, 11

Deconstructed Rainbow Sponge €8.00
Raspberry puree and passion fruit cream
Allergens: 6(Contains Gluten-Wheat) 7,11

Almond, Chocolate and Pear Crunch €8.00
Allergens: 5 (Contains Almond) 7, 11

Selection of Ice Cream €8.00
Allergens: 6, 7, 11

Irish Cheeses Selection €11.00
Served with Peter Yard crackers
Allergens: 6 (Contains Gluten-Wheat) 7, 9, 11

HOT ALCOHOL MENU

Irish Coffee €7.20
Jameson with a shot of espresso topped up
with fresh cream
Allergens: 6 (Contains Gluten-Wheat)

Baileys Coffee €7.20
Baileys with a shot of espresso topped up
with fresh cream

Calypso Coffee €7.20
Tia Maria with a shot of espresso topped up
with fresh cream

French Coffee €7.20
Brandy with a shot of espresso topped up
with fresh cream

*** All Hot Alcoholic Drinks contains 7 (Milk)**

KEY TO ALLERGENS

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|-------------|-----------------------------|------------|-----------|
| 1 Shellfish | 2 Molluscs | 3 Fish | 4 Peanuts |
| 5 Nuts | 6 Cereal Containing- Gluten | 7 Milk | |
| 8 Soya | 9 Sulphur Dioxide | 10 Sesame | |
| 11 Eggs | 12 Celery & Celeriac | 13 Mustard | |
| 14 Lupin | | | |